

86 for the same at the various shows which were held. There is a beautiful silver cup which I had in my possession for a long time but now is in the possession of my son-in-law. At this particular time of which I speak before the advent of refrigerating, it was only possible to cure bacon between the months of April & August, so there was no such things as fattening off the pigs during the summer, but between those months or during the summer, when we made cheese the whey was given to the pigs mostly & there was a big lot of baconers to be got rid of at the end of the season but topped off with grain & peas mostly. There were several companies operating from Christchurch who purchased these pigs at so much per lb. on the hook. These pigs had to be driven to the various factories on the <sup>railway</sup> station, and it was very seldom that any one saw their pigs either killed or weighed, & I know that very often there was a suspicion that the proper weights

87 were not always given. Prices varied from three pence per pound to four pence. There was no such thing then, as what we have now (the bobby calf trade) All calves that were born alive were kept on the place, the keepers to take their places in the herd at three years old, or sold as springing keepers and the steers kept mostly until the same age. There was no stinting of the milk they received when young, in fact from present experience, they got far too much, but they developed into splendid animals, & there was not the disease amongst the herds as at the present day. In winter time supplementary feed was given to all the stock, but this mostly from straw & hay & turnips & mangolds. The first horses that were on the farm was a gelding called "Tommy" and a mare called "Polly". Both of these were light draught, but of splendid quality. Polly was the mother & grandmother of all the draught animals that we ever had on the